

Choc Hot Cross Brioche Buns



Recipe courtesy of Laura Romeo - Weber Grill Expert, www.weber.com

Ingredients

½ cup milk, lukewarm
3 tbsp caster sugar
3 tsp dry yeast
3½ cups bread flour *see note (plus extra if needed)
3 tsp mixed spice
1 tsp cinnamon
½ tsp salt
4 eggs, lightly whisked
140 grams unsalted butter, softened
200 grams dark chocolate chips
20 grams unsalted butter
2 tbsp honey, warmed

FOR CHOCOLATE FLOUR PASTE

⅓ cup bread flour or plain flour
1 tbsp cocoa powder
3 tbsp water

Directions

Step 1 – In a jug, combine the warm milk, sugar and yeast. Stir gently and set aside in a warm place for 5 to 10 minutes or until the mixture is frothy.

Step 2 – Mix together the bread flour, mixed spice, cinnamon and the salt in a large bowl or bread maker. Create well in the centre, pour in the yeast mixture and eggs. Combine the mixture into a soft dough (mixture will be sticky, add a little more flour if it is too wet). Knead until the dough comes together.



Step 3 – Add the butter in three portions, kneading after each addition. Once the butter has incorporated, knead for 5 minutes. Transfer the dough to a greased bowl, cover in plastic wrap and let stand in a warm environment for 1 hour or until doubled in size.

Step 4 – Knock back the dough and incorporate the chocolate chips, folding and kneading the dough. Divide into 12 portions. Line a baking tray with baking paper and place the balls of dough onto the tray, evenly spacing with a 4cm gap. Loosely cover with greased plastic wrap.

Step 5 – Leave to stand in a warm environment for 30 minutes to 1 hour at room temperature, or until doubled in size.

Step 6 – Prepare your barbecue for indirect cooking over medium-low heat (170°C to 190°C). Using a pastry brush, gently brush the buns with the melted butter. To make the chocolate cross; combine all the chocolate flour paste ingredients in a small bowl. Pour into a piping bag or zip-lock bag. Cut the corner off the bag and pipe a cross onto each bun.

Step 7 – Place the tray on and bake the buns over indirect medium-low heat for 20 to 25 minutes.

Step 8 – Once cooked, remove from the barbecue. Slide the buns onto a cooling rack and brush the buns with the melted honey. Leave the buns to rest for 10 minutes. Best enjoyed warm, can be served with butter.

NOTE: For best results, use bread flour as it will provide a much lighter and fluffier texture. Alternatively, you can use plain flour for a more traditional hot cross bun texture.

